



Flavours



THE
thai
DELIGHT



The 3C's of Keva Flavours

Concentration and Retention

We use superior quality raw materials that are **FEMA GRAS** listed flavouring substances to make the flavours last longer when mixed with food ingredients. Our long lasting flavours require smaller dosage that results in a healthy balance between innovation and cost savings.

Consistency in Taste and Delivery

Consistency in taste is maintained batch after batch. Thanks to our stringent quality controls! Our flavours are manufactured in facilities which adhere to:

FSSC 22000

- **ISO 22000:2005**
- **ISO/TS 22002-1 2009**
- **Additional FSSC 22000 requirements**

ISO 9001:2008

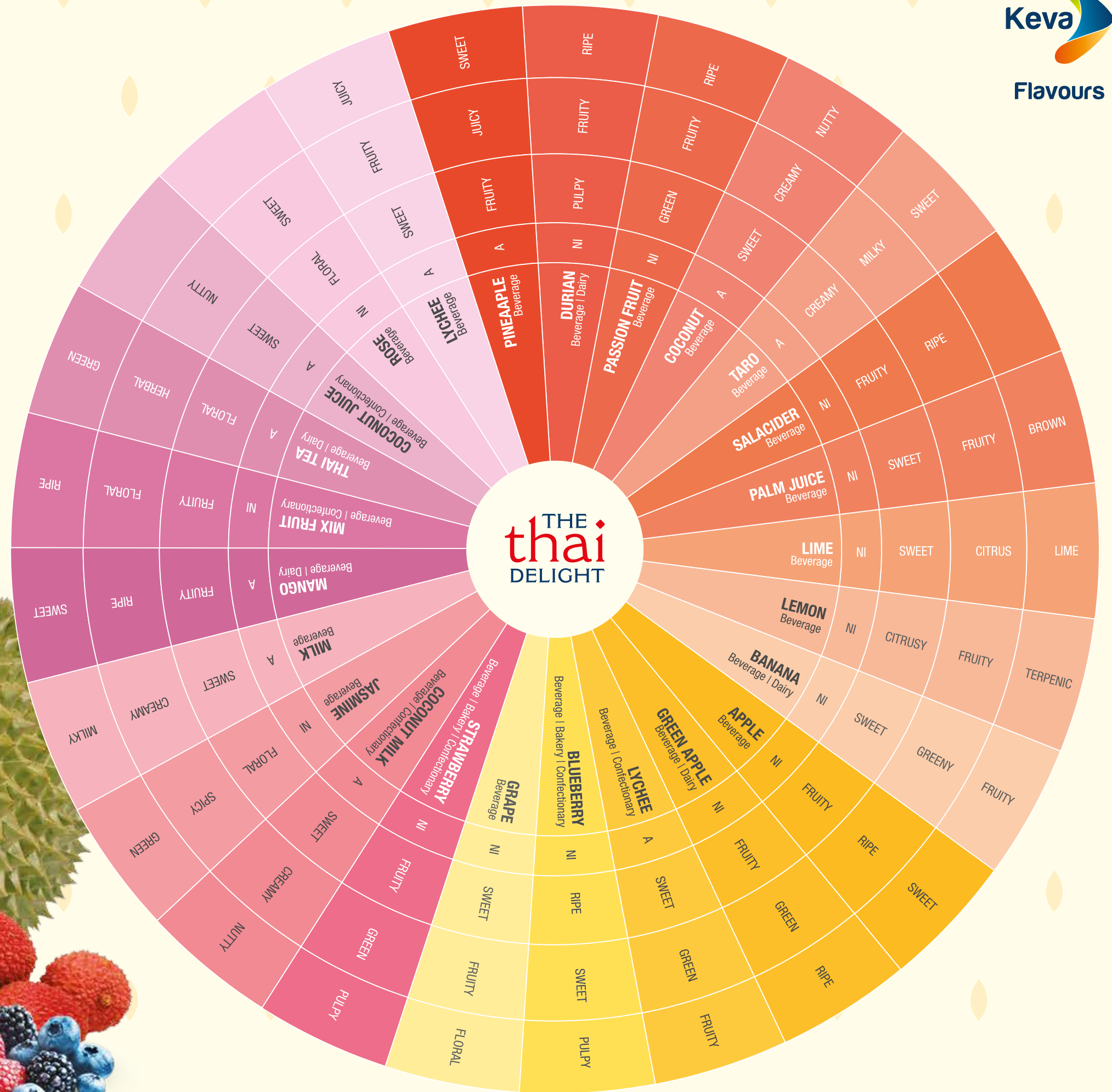
Our Flavours facilities are **FSSAI (Food Safety and Standards Authority of India)** approved. Our plants are Halal audited and we offer **Halal** certified flavours to our valued customers.

Our manufacturing plants are **ISO 14001:2015** certified which contributes to the environmental pillar of our sustainability framework.

Customer Delight

We at Keva, partner with our customers at every stage to craft innovative and sustainable solutions that evoke sensorial delight.





*All flavours mentioned above are water soluble.



Nature-Inspired Exotic Flavours

Keva Flavours presents The Thai Delight
– a bouquet of 25 premium flavours
developed specially for the
land of smiles.

All the flavours have been crafted
carefully using finest ingredients that are
bound to deliver sensorial
breakthroughs. These flavours not only
fulfil the local taste requirements but
also adhere to global standards in
food safety measures.





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